

dinner menus

PRICING

4 COURSES

- *Starting at \$125 Per Person*
- *Minimum of 6 Guest Mon.-Fri.*
- *Minimum of 8 Guests Sat. & Sun.*
- *Holidays Minimum \$1200 + Cost of Groceries*

EXTRAS

- *Service Assistant \$200 ea. (one per 6 guests)*
- *Table Settings: \$25 Per Person (no glassware)*
- *Travel fee: \$75/Half Hour of Drive Time (From 78702)*

+

Text Chef Eric When Are Ready To Proceed

512-777-8726

M E N U S

Menu 1: \$135/pp. + 20% Service

Appetizer: Seared Scallops with Citrus Beurre Blanc and Microgreens

Salad: Arugula and Watermelon Salad with Feta Cheese, Candied Pecans, and Balsamic Reduction

Entrée: Herb-Crusted Rack of Lamb with Mint Chimichurri

Sides: Truffle Mashed Potatoes and Roasted Asparagus with Lemon Zest

Dessert: Decadent Flourless Chocolate Cake with Raspberry Couli and Chantilly Cream

Menu 2: \$135/pp. + 20% Service

Appetizer: Lobster Bisque with Cognac Cream and Chive Oil

Salad: Baby Kale Salad with Roasted Butternut Squash, Goat Cheese, Spiced Pecans, and Maple Dijon Vinaigrette

Entrée: Pan-Seared Duck Breast with Cherry Port Wine Reduction

Sides: Wild Mushroom Risotto and Grilled Broccoli with Garlic and Parmesan

Dessert: Classic New York Style Cheesecake with Berry Compote and Whipped Cream

Menu 4: \$125/pp. + 20% Service

Appetizer: Ahi Tuna Tartare with Avocado Mousse and Crispy Wonton Chips

Salad: Grilled Peach and Prosciutto Salad with Mixed Greens, Burrata Cheese, and Balsamic Reduction

Entrée: Herb-Crusted Pork Tenderloin with Apple Cider Glaze

Sides: Sweet Potato Puree and Roasted Brussels Sprouts with Bacon and Balsamic

Dessert: Key Lime Pie with Toasted Meringue and Raspberry Coulis

Text Chef Eric When Are Ready To Proceed

512-777-8726

dinner menus

M E N U S

Menu 3: \$150/pp. + 20% Service

Appetizer: Truffle Burrata Crostini with Heirloom Tomatoes and Basil Pesto

Salad: Spinach and Strawberry Salad with Candied Walnuts, Goat Cheese, and Balsamic Glaze

Entrée: Grilled Filet Mignon with Red Wine Demi-Glace

Sides: Truffle Mac and Cheese and Sautéed Haricot Verts with Shallots

Dessert: Warm Apple Crisp with Cinnamon Ice Cream and Caramel Drizzle

Menu 6: \$150/pp. + 20% Service

Appetizer: Truffle Lobster Mac and Cheese Bites with Herbed Aioli

Salad: Kale Caesar Salad with Parmesan Crisps and Lemon Garlic Dressing

Entrée: Grilled Bison Ribeye with Red Wine Reduction

Sides: Loaded Baked Potato Casserole and Grilled Corn on the Cob with Chili Lime Butter

Dessert: Dark Chocolate Molten Lava Cake with Vanilla Bean Gelato and Fresh Berries

Menu 4: \$200/pp. + 20% Service

Appetizer: Foie Gras Terrine with Fig Compote and Toasted Brioche

Salad: Roasted Beet Salad with Arugula, Candied Pecans, Goat Cheese, and Champagne Vinaigrette

Entrée: Pan-Seared Sea Bass with Lemon Caper Butter Sauce

Sides: Truffle Parmesan Risotto and Grilled Asparagus with Hollandaise

Dessert: Bourbon Pecan Pie with Vanilla Bean Ice Cream and Salted Caramel Drizzle

Text Chef Eric When Are Ready To Proceed

512-777-8726

dinner menus